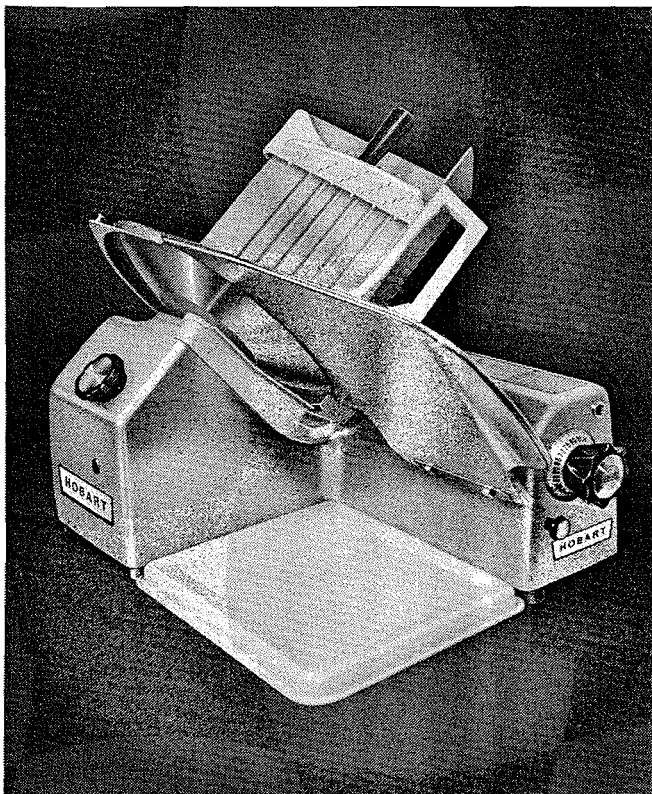




INSTRUCTION MANUAL

... with Replacement Parts



MODELS 510 and 512 MEAT SLICERS

ML-23045	510
ML-23044	512

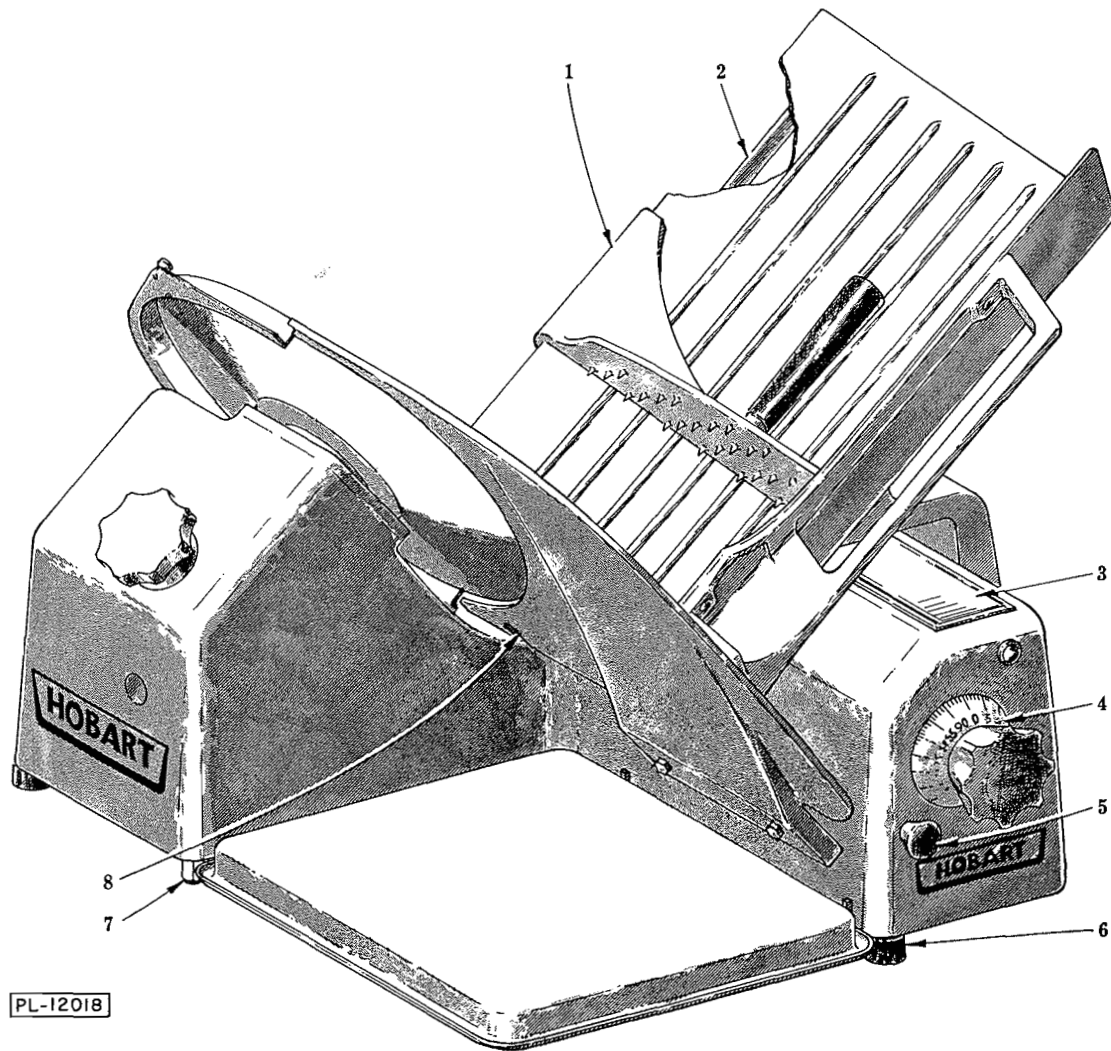


Fig. 1

Instructions for Operation and Care of MODELS 510 AND 512 MEAT SLICERS

1. INSTALLATION:

When the machine is packed for shipment, the three rubber feet (6, Fig. 1) and the one helper foot (7, Fig. 1) are removed and sent along in a cloth bag. The feet can be readily reassembled. Install the helper foot to the end of its thread at the corner of the base as shown (7, Fig. 1). The helper foot does not touch the counter or table and prevents the slicer from tipping.

In ordinary service, it will not be necessary to fasten the slicer down; the cup-shaped rubber feet will prevent it from slipping on the table. For

mounting on shipboard, discard the feet, and bolt slicer to the table with 5/16"-18 cap screws.

If cord and plug is not used with this machine, electrical connections should be made by qualified workmen who will observe all applicable Safety Codes and the National Electrical Code.

Before making electrical connections, CHECK THE SPECIFICATIONS ON THE NAME PLATE (3, Fig. 1), TO MAKE SURE THEY AGREE WITH THOSE OF YOUR ELECTRICAL SERVICE.

2. THICKNESS OF SLICE:

The knob or dial (4, Fig. 1) adjusts the thickness of the slices cut. The numbers on the dial indicate actual measurements in .10". For example when setting dial at .25, slice would be 1/4" thick.

3. SAFETY PRECAUTIONS:

When not actually slicing, turn the slice adjustment knob clockwise as far as it will go. The gage plate will cover the edge of the cutting knife and guard it.

4. SLICING FOOD:

This machine has been designed so a minimum effort is required to hold and slice, pieces of various shapes and sizes. The shape of the carriage and inclined position make it unnecessary to use holding devices for large items of regular shape, such as cold boiled ham, loaf meats and picnic cuts. For holding odd shapes or short end pieces, use the meat grip (1, Fig. 1). Hold the handle in your right hand, and press the grip down on the meat at a convenient location. The carriage can then be moved back and forth with the same hand that holds the grip. The left hand is then free to receive the slices as they come from the knife. The slices may be stacked on the tray surface which is easily kept clean. Other trays or platters may be used if so desired. The slicer is turned "ON" and "OFF" by the switch (5, Fig. 1) (pull to start, push to stop).

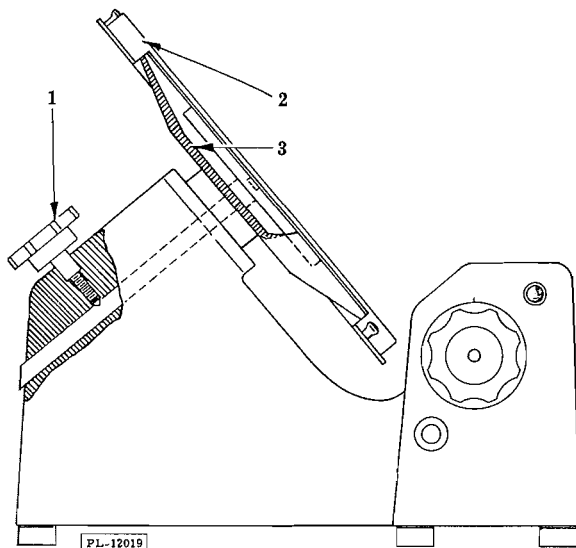


Fig. 2

After a few slices have been cut and the end of the piece is squared off, the meat will usually feed without help from the grip. For safety reasons when cutting a short end piece, ALWAYS place the grip behind the item being sliced. This method also allows cutting down to the last slice. The grip, when not in use, may be stored to its in-operative position in the rear and underneath the carriage tray.

5. CLEANING & SANITIZING:

UNPLUG ELECTRICAL POWER CORD and clean the surface of the machine daily. Make sure the knife guard is in place and the slice adjusting knob is turned clockwise as far as it will go when performing this operation.

WARNING: Observe the same care while working around the knife that you would use with any razor sharp-edged tool.

PROCEDURE:

5.1 Materials required:

- 5.1.1 Small plastic two compartment pail.
- 5.1.2 Clean cloths.
- 5.1.3 Cleaner ("Soilax" All Purpose Cleaner).
- 5.1.4 Sanitizer ("Mikro-Klene" iodophor sanitizer).

5.2 Cleaning (using "Soilax" and "Mikro-Klene"):

- 5.2.1 Add two ounces of "Soilax" All Purpose Cleaner to a gallon of hot water in wash side of two compartment pail.
- 5.2.2 Mix rinse solution by adding two teaspoons of "Mikro-Klene" in one gallon of cool water in rinse side of pail.
- 5.2.3 Wipe off large scraps of meat soil.
- 5.2.4 Dip cloth into cleaning solution, then wring out cloth. Wipe the entire outside of slicer with cloth. Be sure to CAREFULLY wipe the gage plate.
- 5.2.5 Loosen knife guard locking screw (1, Fig. 2), pull knife guard (2, Fig. 2) straight away from knife (3, Fig. 2) until center stud clears mounting hole.
- 5.2.6 CAREFULLY wash the front and rear of

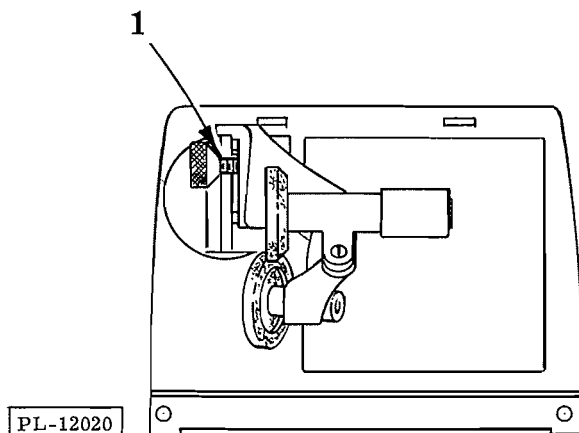


Fig. 3

knife with cloth that has been dipped in cleaning solution.

5.2.7 Wash the knife guard.

5.2.8 Rinsing and sanitizing can be done by going over all cleaned surfaces with a cloth that has been soaked in "Mikro-Klene" rinse solution and wrung out enough so that the solution does not run over the machine but still leaves it wet.

5.2.9 Reassemble knife guard by placing center stud in the mounting hole and lowering knife guard down over knife. Lock knife guard into position with locking knob.

5.2.10 Allow all surfaces to dry. Do not wipe. Cover slicer until next use.

5.2.11 Cloth used for rinsing should be laundered or discarded. Wash out pails.

CAUTION: Do NOT wash polished aluminum parts in dish or pan washer.

6. SHARPENING:

This machine is furnished with a Hobart "Stay-Sharp" stainless steel knife. It should be sharpened only when necessary. When not in use, hang the sharpening unit in the notch (1, Fig. 3) of the side panel. Use the thumb screw to secure the sharpener in position on the inside of the machine. The following sharpening procedure is recommended:

6.1 With the slice adjusting dial set at zero and the guards in place, wash all the grease from the exposed portion of the knife.

6.2 Remove the carriage (section 7) and set the slice adjusting dial at 50.

6.3 Remove the sharpener from its storage place.

6.4 Unscrew the thumb screw on the sharpener until the sharpener slips upward into the slot (8, Fig. 1) at the bottom of the gage plate. Push the sharpener firmly upward with the right hand to remove any rocking tendency. Tighten the thumb screw with the left hand.

6.5 Start the motor.

6.6 Turn the slice adjusting knob (2, Fig. 4) slowly to the right. This will bring the grinding wheel in contact with the beveled side of the knife.

6.7 Stop knife and check to see if burr has started to develop on opposite face of knife.

6.8 As soon as burr appears, depress truing wheel by pressing on plunger (1, Fig. 4) with right hand as shown. Grind and true simultaneously for approximately 3 seconds.

6.9 Release truing wheel and back away grinder at the same time.

6.10 Check to make sure that the characteristic grind marks (1, Fig. 5) are plainly visible on the ground surface, if not the grinding wheel is not cutting. (Many operators try to sharpen a knife with a grease-loaded stone which will not cut).

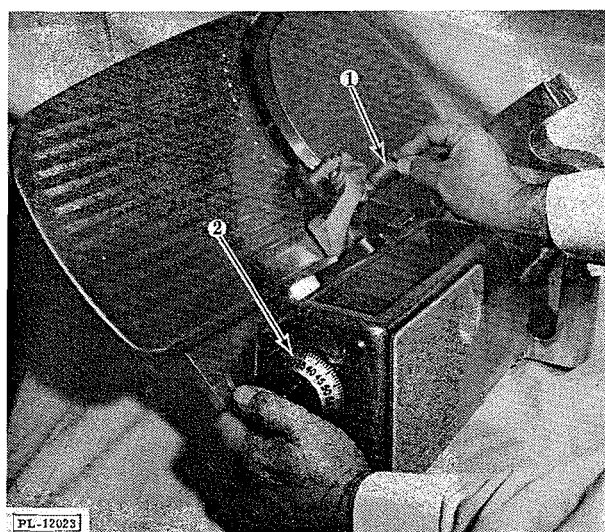


Fig. 4

6.11 Stop the motor, remove the sharpener, turn the slice adjusting dial back to zero, and return the sharpener to its place on the inside of the side plate.

6.12 After sharpening; the slicer should again be cleaned to remove any dust, or dirt as a direct result of sharpening.

NOTE: The adjustments on the sharpening unit are factory-set for best operation on the machine.

7. CARRIAGE REMOVAL & ADJUSTMENT:

The carriage tray assembly can be taken off as a unit by loosening the thumb screw (2, Fig. 6) and sliding off the assembly out of the "V" support. Care should be used in order to prevent the tray from striking and damaging the knife edge. The carriage tray knife clearance may be changed by adjusting the self-locking set screw (1, Fig. 6) to suit.

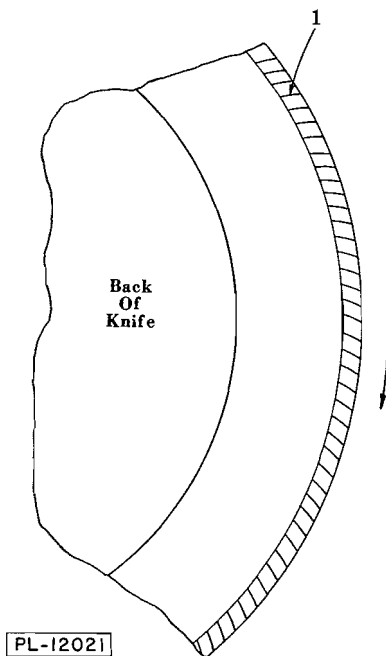


Fig. 5

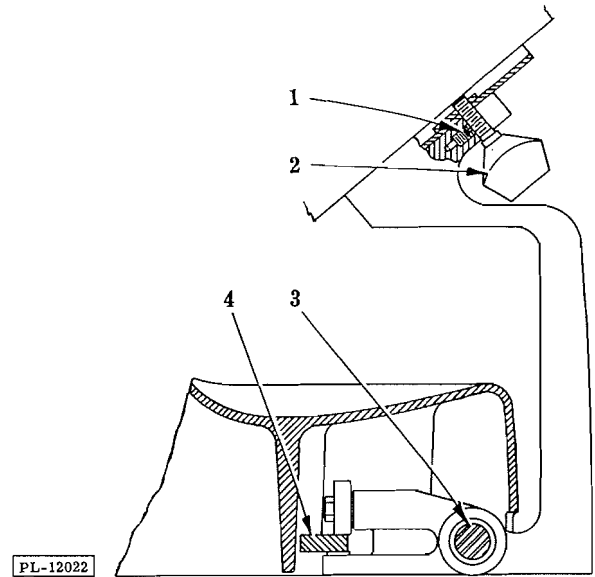


Fig. 6

8. WEAR ADJUSTMENT:

After long service and many sharpenings of the knife, it may be necessary to adjust the gage plate closer to the knife. The gage plate may be moved forward by loosening two screws at the back side of gage plate, moving gage plate forward to within 1/32" of the knife cutting edge and re-tightening screws. The bevel on the worn knife also may be changed. This work should be done by a Hobart Service Technician.

9. LUBRICATION:

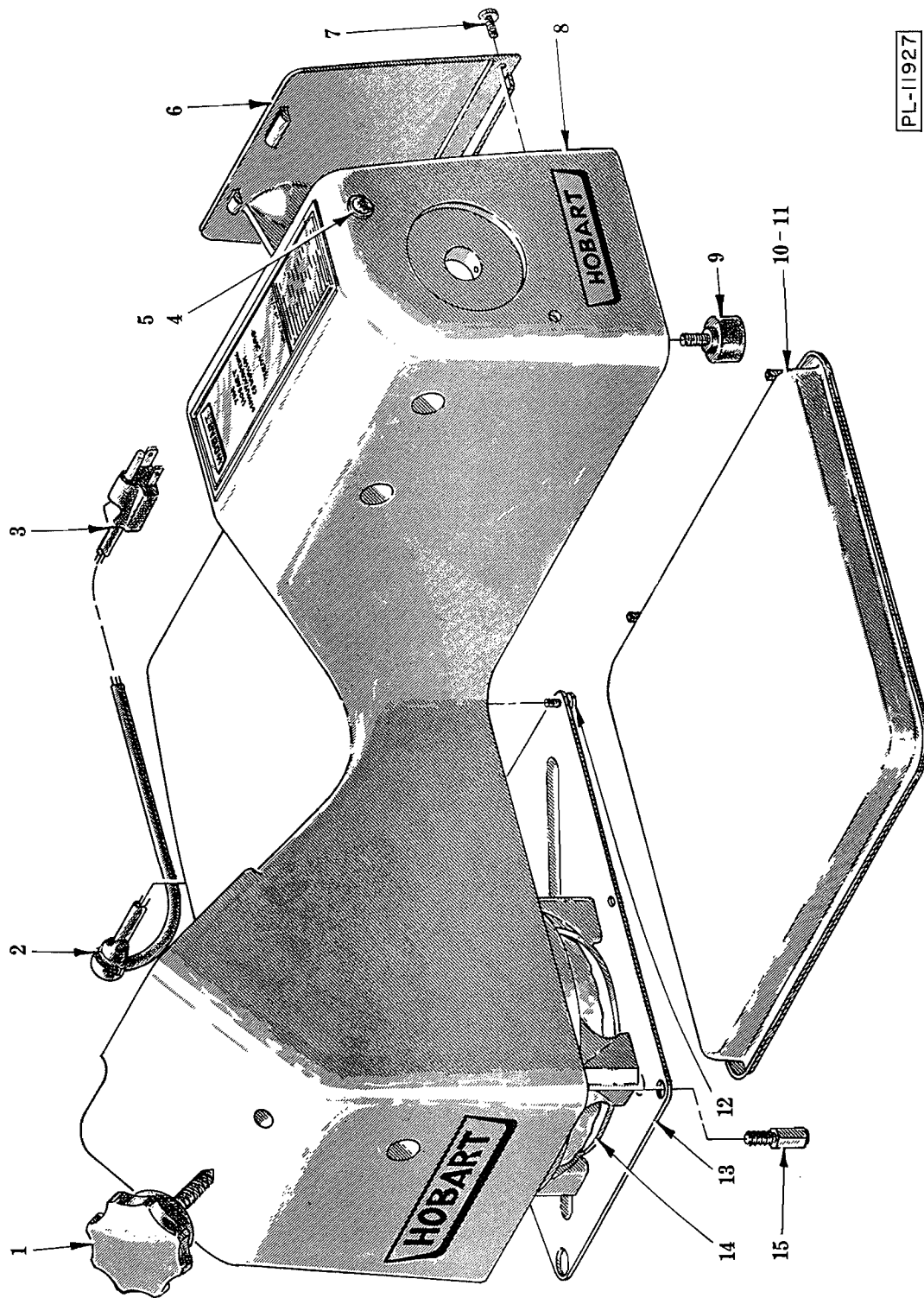
Very little lubrication is needed. Carriage slide rod and bar (3 & 4, Fig. 6) are to be lubricated. Use a few drops of oil (Texaco "Havoline" or equiv.) weekly on these parts.

Keep the two gage plate slide rods lubricated with a drop or two of tasteless oil when required.

Keep the meat grip slide rod (2, Fig. 1) clean but do NOT lubricate it.

10. MOTOR:

No periodic service is required for the motor.

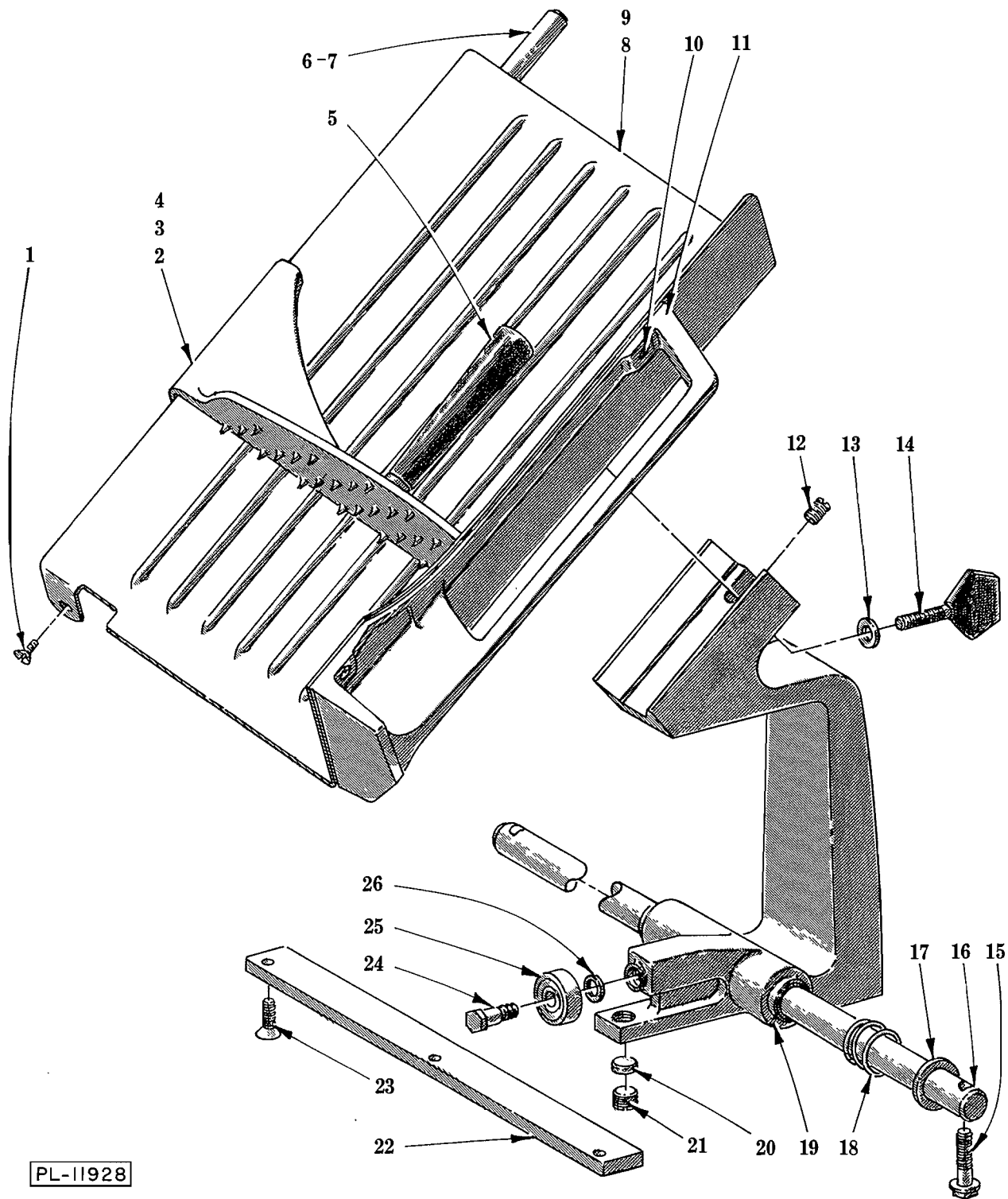


PL-11927

BASE UNIT

BASE UNIT

ILLUS. PL-11927	PART NO.	NAME OF PART	AMT.
1	B-114297	Knob - Locking -----	1
2	FE-8-14	Strain Relief (90°) -----	1
3	A-69375-1	Cord & Plug Assy. (3 Cond. under 150 V.) -----	1
4	B-114584-1	Pilot Light (with nut) (115 V.) (Incls. item #5) -----	1
5	B-114584-3	Push Nut (Pilot Light) -----	1
6	C-111141	Panel - Side -----	1
7	SD-14-21	Self-Tapping Screw - #8-32 x 1/2" Pan Hd., Type 1 -----	2
8	B-76911	Base & Logo Plate Assy. -----	1
9	M-18682	Foot -----	3
10	E-114219	Tray - Receiving -----	1
11	D-114452	Tray - Receiving (SST) -----	1
12	SD-24-1	Self-Tapping Screw - #10-24 x 3/8" Pan Hd. "Taptite" -----	4
13	D-114236	Cover - Bottom -----	1
14	---	Motor (see separate Motor Parts Sheet) -----	1
15	M-70412	Foot - Helper -----	1



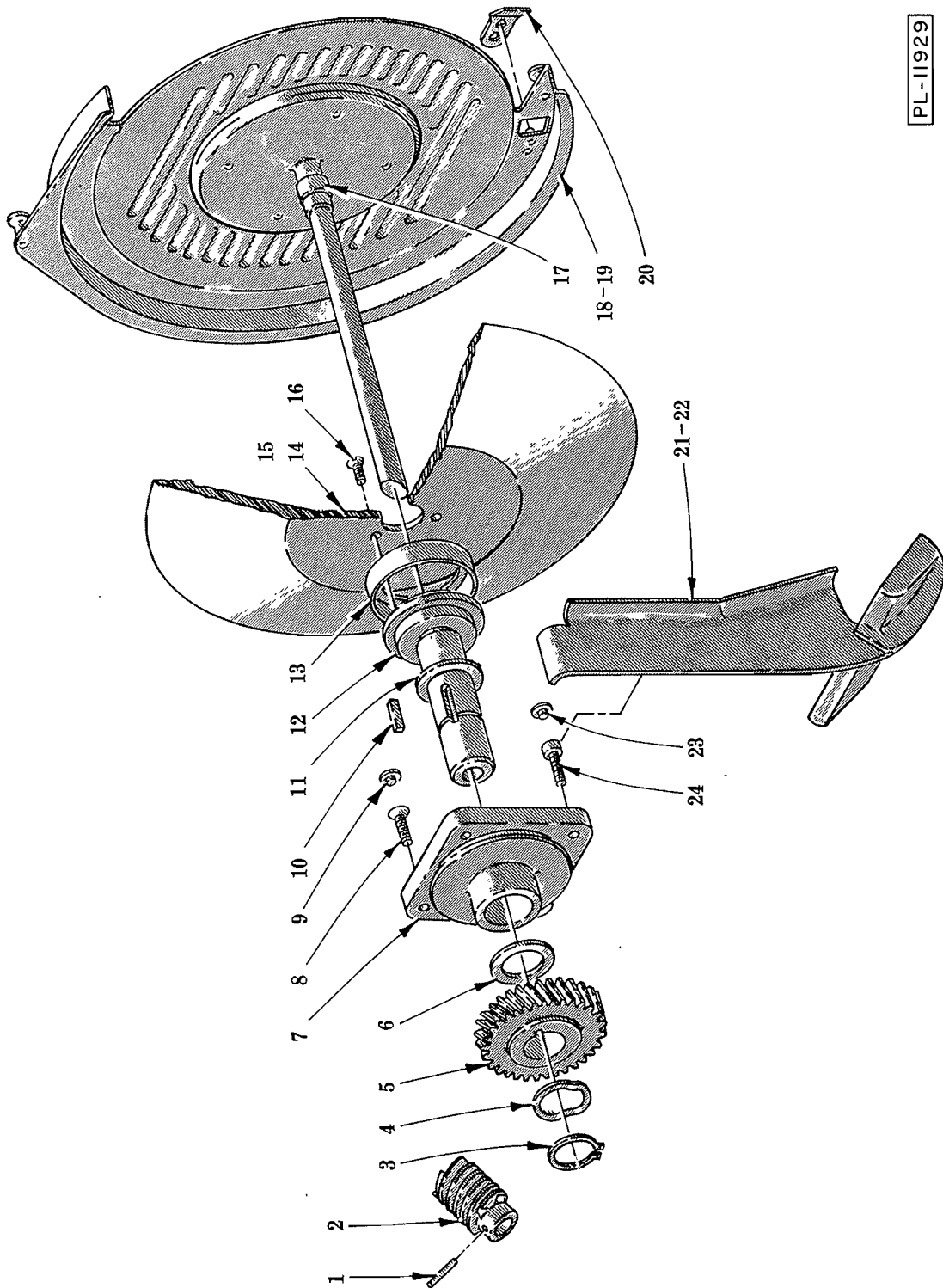
PL-11928

CARRIAGE UNIT

CARRIAGE UNIT

ILLUS. PL-11928	PART NO.	NAME OF PART	AMT.
1	SC-14-45	Mach. Screw - #8-32 x 3/8" Flat Hd. -----	1
2	D-113838	Meat Grip Assy. (Incls. items #4 & 5) -----	1
*3	D-113839	Meat Grip Assy. (Incls. items #4 & 5) -----	1
4	M-75135	Bearing - Meat Grip -----	2
5	B-113836	Handle - Meat Grip -----	1
6	B-113984-2	Shaft - Meat Grip -----	1
*7	B-113984-1	Shaft - Meat Grip -----	1
8	E-113985	Carriage Tray Sub-Assy. -----	1
*9	E-113989	Carriage Tray Sub-Assy. -----	1
10	SC-15-20	Mach. Screw - #8-32 x 3/8" Oval Hd. -----	3
11	E-113874	Handle - Carriage Tray -----	1
12	SC-64-15	Set Screw - 1/4"-20 x 1/2" Hdls., Oval Pt. "Nylok" -----	1
13	A-107364	Washer - Belleville -----	1
14	C-108197-5	Thumb Screw Assy. -----	1
15	SD-24-48	Self-Tapping Screw - 5/16"-18 x 1-3/8" Hex Washer Hd. "Taptite" -----	2
16	B-111120	Rod - Slide -----	1
17	V-21046-1	Washer - Bumper -----	2
18	M-20622	Spring - Bumper -----	2
19	B-76912	Carriage Sub-Assy. (Incls. item #12) -----	1
20	M-83416	Plug -----	1
21	M-86260	Screw - Adjusting -----	1
22	C-114252	Bar - Slide -----	1
23	SD-24-47	Self-Tapping Screw - 1/4"-20 x 3/4" Flat Hd. "Taptite" -----	3
24	B-76895	Stud - Bearing -----	1
25	BB-5-5	Ball Bearing - Hoover #77201 -----	1
26	WS-21-18	Washer -----	1
	E-113987	Carriage Tray, Meat Grip & Handle Assy. (Incls. items #1, 2, 6, 8, 10 & 11) -----	1
	*E-113992	Carriage Tray, Meat Grip & Handle Assy. (Incls. items #1, 3, 7, 9, 10 & 11) -----	1
	E-114091	Carriage Assy. (Incls. items #19, 24, 25 & 26) -----	1

*Use with 510 Slicer ONLY.



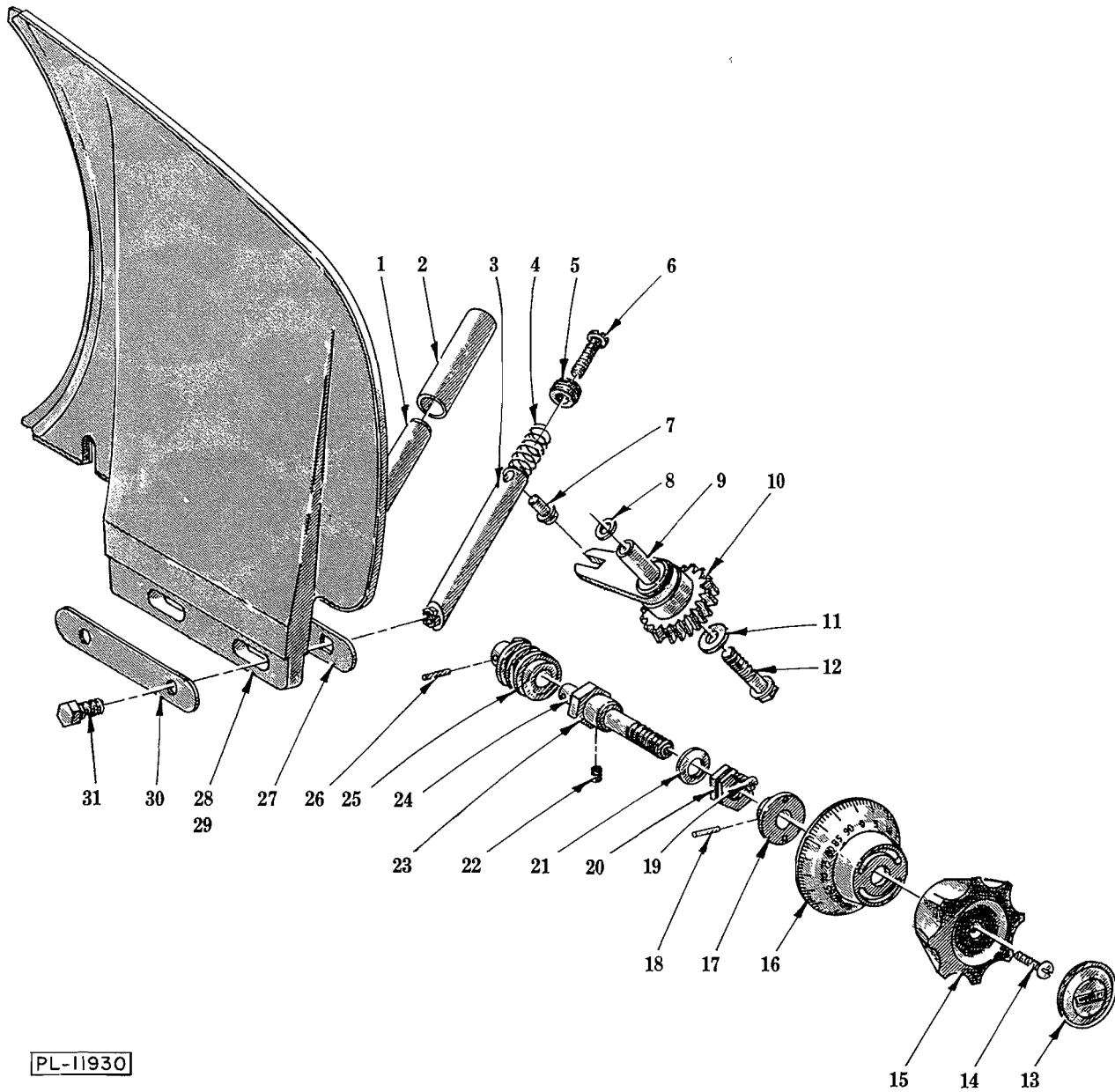
PL-11929

KNIFE UNIT

KNIFE UNIT

ILLUS. PL-11929	PART NO.	NAME OF PART	AMT.
1	RP-2-25	Rollpin - 1/8" Dia. x 7/8" Lg. -----	1
2	C-114190	Gear - Worm (5T) -----	1
3	RR-7-22	Retaining Ring -----	1
4	SL-3-6	Washer - Wavy Spring -----	1
5	C-114189	Gear - Driven (31T) -----	1
6	B-111152	Bearing - Thrust -----	1
7	B-114137	Hub Sub-Assy. -----	1
8	SD-24-45	Self-Tapping Screw - 1/4"-20 x 3/4" Soc. Flat Hd. "Taptite" -----	2
9	C-114603-1	Caplug -----	2
10	R-12430-47	Key -----	1
11	B-111152	Bearing - Thrust -----	1
12	B-114141	Knife Shaft Assy. -----	1
13	B-111154	Ring - Knife Shaft -----	1
14	E-109749	Knife -----	1
*15	D-111108	Knife -----	1
16	SC-22-18	Mach. Screw - #10-24 x 7/16" Flat Hd. -----	3
17	B-114289	Spacer -----	1
18	E-113825	Knife Guard & Shaft Assy. (Incls. items #17 & 20) -----	1
*19	E-113829	Knife Guard & Shaft Assy. (Incls. items #17 & 20) -----	1
20	B-109756	Scraper - Knife -----	1
21	C-114527-2	Drip Cup Assy. -----	1
*22	C-114527-1	Drip Cup Assy. -----	1
23	C-114603-1	Caplug -----	2
24	SD-24-46	Self-Tapping Screw - 1/4"-20 x 3/4" Soc. Fil. Hd. "Taptite" -----	2
	C-114277	Knife Shaft Assy. (Incls. items #3, 4, 5, 6, 7, 10, 11 & 12) -----	1

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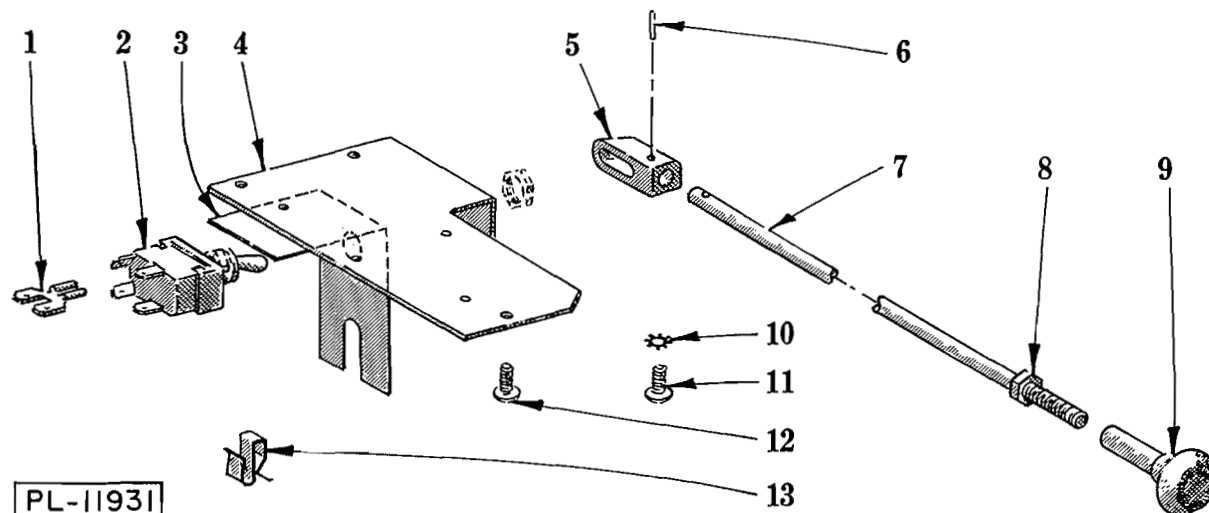


GAGE PLATE AND INDEXING MECH.

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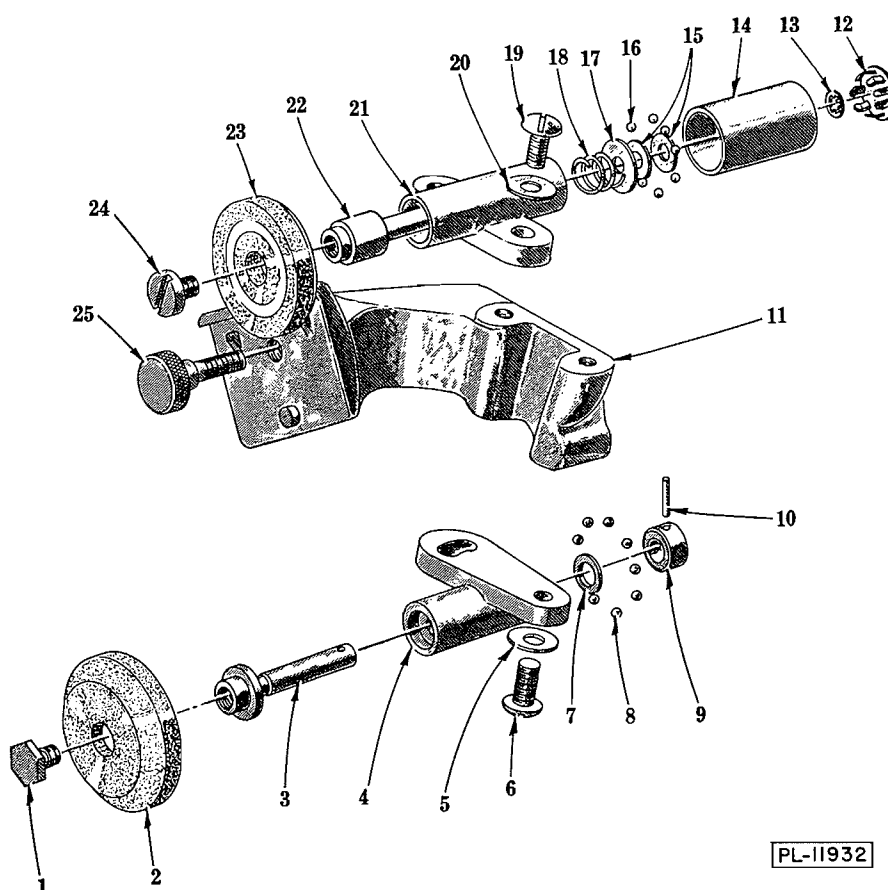
ILLUS. PL-11930	PART NO.	NAME OF PART	AMT.
1	B-111117	Rod - Gage Plate Slide -----	1
2	B-113903	Sleeve - Slide Rod -----	1
3	B-111116	Rod - Gage Plate Slide (Index) -----	1
4	B-113906	Spring (Slide Rod) -----	1
5	B-114146	Plug - Cap -----	1
6	SC-93-25	Mach. Screw - 1/4"-20 x 1" Pan Hd. -----	1
7	B-114114	Roller - Index -----	1
8	B-113994	Washer - Thrust (.010" Thk.) -----	1
9	B-114122	Sleeve - Index -----	1
10	B-109762	Index Gear Assy. (20T) -----	1
11	B-109767	Washer (.089" Thk.) -----	1
12	SD-24-49	Self-Tapping Screw - 5/16"-18 x 1-3/4" Hex Washer Hd. "Taptite" -----	1
13	C-114238	Insert - Index Knob -----	1
14	SC-23-49	Mach. Screw - #10-24 x 7/8" Oval Hd. -----	1
15	C-114214	Cap - Index -----	1
16	C-114212	Dial - Index -----	1
17	B-114213	Disc - Index -----	1
18	RP-2-40	Rollpin - 3/32" Dia. x 3/4" Lg. -----	1
19	SC-12-49	Mach. Screw - #8-32 x 3/8" Fil. Hd. -----	1
20	M-88887	Retaining Nut & Screw Assy. (Incls. item #19) -----	1
21	M-88298	Washer - Belleville -----	1
22	SC-63-14	Set Screw - #8-32 x 1/4" Soc. Hdls., Flat Pt. -----	1
23	B-111144	Bushing - Eccentric -----	1
24	B-114101	Shaft - Index -----	1
25	B-109770	Worm - Index -----	1
26	RP-2-40	Rollpin - 3/32" Dia. x 3/4" Lg. -----	1
27	B-114107	Spacer - Slide Rod -----	1
28	D-114067	Gage Plate Assy. -----	1
*29	D-114068	Gage Plate Assy. -----	1
30	B-114112	Spacer - Gage Plate -----	1
31	SC-41-10	Fin. Bolt - 5/16"-18 x 5/8" Hex Hd. -----	2
	B-114103	Index Assy. (Incls. items #24, 25 & 26) -----	1

*Use with 510 Slicer ONLY.



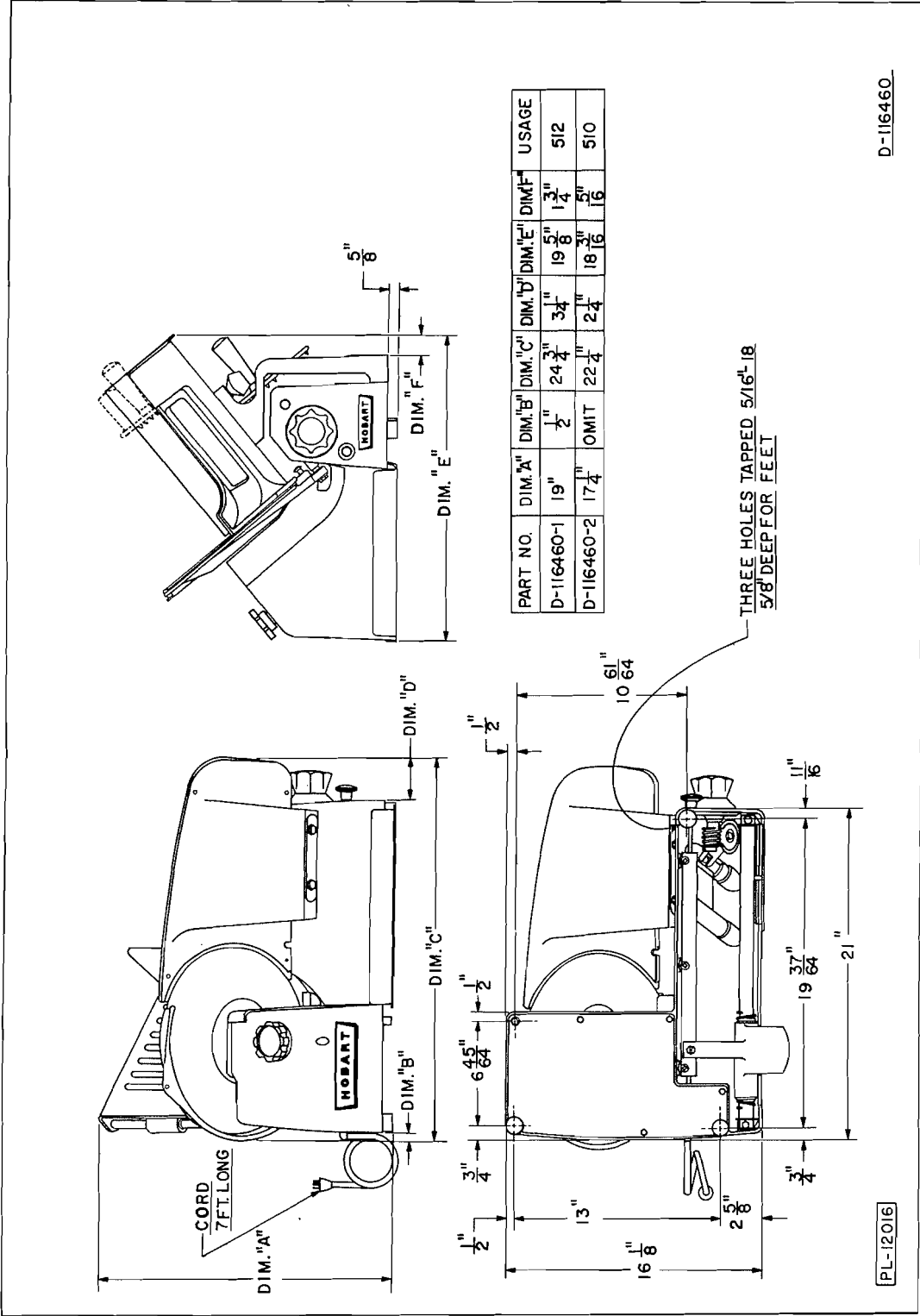
ELECTRICAL UNIT

ILLUS. PL-11931	PART NO.	NAME OF PART	AMT.
1	B-76893	Adapter - Faston	2
2	B-87711-129-1	Switch (with nuts)	1
3	B-76913	Insulator	1
4	C-114243	Plate - Control Mtg.	1
5	B-114267	Link - Switch	1
6	RP-4-26	Rollpin - 1/16" Dia. x 1/2" Lg.	1
7	B-114261	Rod - Switch	1
8	NS-17-3	Jam Nut - 1/4"-20 Hex Fin.	1
9	C-114580	Knob Assy.	1
10	WL-7-12	Lock Washer - #10 Ext. Shakeproof	1
11	SD-24-1	Self-Tapping Screw - #10-24 x 3/8" Pan Hd. "Taptite"	1
12	SD-24-1	Self-Tapping Screw - #10-24 x 3/8" Pan Hd. "Taptite"	3
13	B-76914	Clip - Cable	5



KNIFE SHARPENER UNIT

ILLUS. PL-11932	PART NO.	NAME OF PART	AMT.
1	M-74833	Screw - Retaining	1
2	M-73851	Wheel - Grinding	1
3	M-74900	Shaft - Grinding Wheel	1
4	P-22670	Carrier - Grinding Wheel	1
5	WS-2-18	Washer	2
6	SC-8-10	Mach. Screw - #10-24 x 1/2" Rd. Hd.	2
7	WS-3-40	Washer	1
8	BA-2-1	Ball - 1/8" Dia.	9
9	V-13199	Collar - Thrust	1
10	PG-3-7	Groov-Pin - Type #1, 3/32" x 7/16"	1
11	M-72801	Sharpener Support & Slice Indicator Plate Sub-Assy.	1
12	M-69585-1	Plug Button	1
13	M-83089	Retaining Ring	1
14	M-73974	Cap - Truing Wheel	1
15	WS-2-18	Washer	2
16	BA-2-1	Ball - 1/8" Dia.	7
17	WS-4-39	Washer	1
18	M-70313	Spring - Truing Wheel Load	1
19	SC-8-10	Mach. Screw - #10-24 x 1/2" Rd. Hd.	2
20	WS-2-18	Washer	2
21	M-73975	Carrier - Truing Wheel	1
22	M-83092	Shaft - Truing Wheel	1
23	M-13201	Wheel - Truing	1
24	M-3404-7	Screw - Retaining	1
25	B-109702	Thumb Screw - Sharpener Attaching	1
	R-74023	Knife Sharpener Assy. (Incls. items #1 thru 25)	1
	M-73979	Truing Wheel Sub-Assy. (Incls. items #12, 13, 14, 15, 16, 17, 18, 21, 22, 23 & 24)	1
	M-74007	Grinding Wheel Sub-Assy. (Incls. items #1, 2, 3, 4, 7, 8, 9 & 10)	1



D-116460

PL-12016

INSTALLATION DIAGRAM